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| **Fax:** **or E-Mail:**  |
| **TÜV Rheinland Cert GmbH**  |

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| **Company Seat** (head office) |
| **Company name** |       |
| **Address** |       |
| **Zip Code, City** |       |
| **Country** |       |

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| **Main Contact Person** |
| **Family name, given name** |       |
| **Position** |       | **Phone** |       |
| **E-Mail** |       | **Fax** |       |

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| **Type of Company** (please send the respective proof) |
| **[ ]**  | Sole Proprietorship |
| **[ ]**  | Limited liability company |
| **[ ]**  | Partnership |
| **[ ]**  | Other (please specify) |

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| **Please mark desired standards** (please add standard, if not listed) |
| **[ ]**  | **ISO 22000** | **[ ]**  | **FSSC 22000 - FoodISO 22000 + ISO/TS 22002-1** | **[ ]**  | **FSSC 22000 – Catering****ISO 22000 + ISO/TS 22002-2**  |
| **[ ]**  | **FSSC 22000 - PackagingISO 22000 + ISO/TS 22002-4** | **[ ]**  | **IFS-Food** | **[ ]**  | **IFS Logistics**  |
| **[ ]**  | **IFS Broker**  | **[ ]**  | **BRCGS Food\*** | **[ ]**  | **BRCGS Packaging\*** |
| **[ ]**  |       | **[ ]**  |       | **[ ]**  |       |

(Double click to tick the boxes and activate in field „standard value “– please confirm by clicking „ok“)

**\*Please fill in this table for BRCGS only**

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| **Company role & declaration**  |
| Had site been previously BRCGS audited? | **[ ]**  yes | **[ ]**  no |
| Is the company detailed considered the ‘real-world’ owner of the audit report? | **[ ]**  yes | **[ ]**  no |
| Does the company own the site to be audited? | **[ ]**  yes | **[ ]**  no |
| Is the company name/address provided detailed in the contract to audit? | **[ ]**  yes | **[ ]**  no |
| Is the Company detailed the audit fee payer? | **[ ]**  yes | **[ ]**  no |
| Has the company requested the audit is assigned to an alternative company in Directory? | **[ ]**  yes | **[ ]**  no |

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| **Sites** |
| **Total number of sites to be certified** (please fill in page 3 for each site separately) |       |

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| **Desired audit date (CW)** |       |
| **Date and signature confirming the accuracy of statements** |       |
| **Conducted by TÜV Rheinland employee** |       |
| **Talked to** (name of customer) |       |

**Please fill in this page and the following pages for each site separately**

|  |  |
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| **Company name** |       |
| **Address** |       |
| **Zip Code, City** |       |
| **Country** |       |
| **Working language of the company**  |       |

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| **Type of site** |
| **Head office** (top management / executive board, human resources, administration, …) | **[ ]**  |
| **Supporting site / service site** (administration, R&D, logistics, purchase, sales, …) | **[ ]**  |
| **Production site** | **[ ]**  |

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| **Current certifications at the site** | **Certifier** | **Valid until** |
| **[ ]  ISO 9001** |       |       |
| **[ ]  ISO 22000** |       |       |
| **[ ]  FSSC 22000 - Food** |       |       |
| **[ ]  FSSC 22000 - Catering** |       |       |
| **[ ]  FSSC 22000 - Packaging** |       |       |
| **[ ]  IFS Food** |       |       |
| **[ ]  IFS Logistics** |       |       |
| **[ ]  IFS Broker** |       |       |
| **[ ]  BRCGS Food** |       |       |
| **[ ]  BRCGS Packaging** |       |       |
|  |       |       |
|  | Please attach copies of the current certificates |

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| **Which scope (wording) should the certificate have?**Please briefly describe the object of the company and its main activities (products and services) |
|  |
| e.g., Production of fermented sausage, brewed sausage, cooked sausage, cooked and raw cured ham, packaged in foil (vacuum or modified atmosphere) / Sorting, packing of fresh mushrooms under vacuum and in plastic boxes / Ripening (under modified atmosphere) of apples, sorting and packaging of fresh fruits (sour cherry, plum) in bulk (big carton) and vegetables (individually packing in foil and in paper carton). |

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| **Are any processes being outsourced (e.g. purchasing, fabrication processes)?**Note: Outsourced also includes processes that are carried out by another internal location of the Group (e.g. preparation of specifications, invoicing, contract preparation, etc.). |  yes |  no |
| **If so, which?** |       |

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| **Are any exclusion(s) from the scope?** |  yes |  no |
| **If so, which?** |       |

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| **Total number of employees at the site**As full-time equivalent employees, including seasonal and administration workers |       |
| Including: |
| **Minimally employed workers** (e.g., max 15 h) or auxiliary activities (simple actives, e.g. seasonal workers for the harvest) |       | **Other employees working part-time** (max. ½ day) |       |

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| **Are any employees working shifts? If so, please indicate** |
| **Number of shifts** |       |
| **List working time of each shift(e.g. early shift: 6am – 2pm; late shift: 2pm – 10pm)** |       |
| **Are the same activities carry out by all shifts?** | **[ ]**  yes | **[ ]**  no |
| **If not, please give details (e.g., cleaning shift in the night)** |       |
| **Number of employees**As full-time equivalent employees per main shift including administrative/office staff and seasonal workers (this should be based on the maximum number expected in a shift). |       |

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| **Are any seasonal products / productions? If so, please indicate** |
| **Seasonal products (name of the products)** |       |
| **Seasonal production (time period)(e.g. asparagus: middle April – June)**  |       |

**Please cancel all not necessary standards!**

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| **Necessary details according to ISO 22000 / FSSC 22000 certifications** |
| **Number of HACCP studies**A HACCP study corresponds to a family of products with similar hazards and similar production technology. |  |
| **Number of production lines**Packaging lines are not relevant, and should not be counted |  |
| **Size of the manufacturing and storage facilities [m2]**Size of the manufacturing facility - including onsite storage facilities |  |
| **Off-site Activities**Where one manufacturing or service process is split across more than one physical address, all locations may be covered in one audit provided that, the different addresses are part of the same legal entity and under the same FSMS and that they are the sole receiver/customer of each other.NB: “Crossdocking” is considered an off-site activity.Cross docking is defined as a process by which goods (food, feed, animal food and packaging) are unloaded, sorted, consolidated, loaded and shipped to the next destination. |  |
| **[ ]**  | Off-site activities (e.g., storage, packaging, cross-docking… | Add address and describe off-site activities (e.g. product, size): |
| **Number of countries in which the site sells their products?**Note: EU is counted as 1 countryInformation only for FSSC Certification |  <30 |
|  $\geq $30 |
| **Re-audit was required on-site after the last FSSC 22000 audit?**Information only for FSSC Certification |  yes |
|  no |
| **Food chain category – ISO 22000** | **Food chain category – FSSC 22000** |
| **[ ]**  | Farming of Animals for Meat/Milk/Eggs/ Honey |  |
| **[ ]**  | Farming of Fish/Seafood |
| **[ ]**  | Farming of Plants (other than grains/pulses) |
| **[ ]**  | Farming of Grains/Pulses |
|  | **[ ]**  | Pre- process handling of plant products |
| **[ ]**  | Animal – Primary conversion  |
| **[ ]**  | Meat, poultry, fish products | **[ ]**  | Meat, poultry, fish products |
| **[ ]**  | Eggs | **[ ]**  | Eggs |
| **[ ]**  | Dairy | **[ ]**  | Dairy |
| **[ ]**  | Processing of perishable plant products | **[ ]**  | Processing of perishable plant-based products |
| **[ ]**  | Processing of perishable animal/plant (mixed) products | **[ ]**  | Processing of perishable animal/plant (mixed products) |
| **[ ]**  | Canned products | **[ ]**  | Canned products |
| **[ ]**  | Oil | **[ ]**  | Oil |
| **[ ]**  | Drinking water, beverages | **[ ]**  | Drinking water, beverages |
| **[ ]**  | Biscuits, snacks, pasta, flour, sugar, salt | **[ ]**  | Biscuits, snacks, pasta, flour, sugar, salt |
|  | **[ ]**  | Catering/ food service |
| **[ ]**  | Production of Feed |  |
| **[ ]**  | Production of Pet Food |
| **[ ]**  | Catering |
| **[ ]**  | Retail / Wholesale |
| **[ ]**  | Food Broking / Trading |
| **[ ]**  | Transport/Storage - Perishable Food/Feed |
| **[ ]**  | Transport/Storage - Ambient Stable Food/Feed |
| **[ ]**  | Services |
| **[ ]**  | Food Packaging and Packaging Material | Food Packaging and Packaging Material |
| **[ ]**  | Plastics |
| **[ ]**  | Paper & Board |
| **[ ]**  | Metal |
| **[ ]**  | Glass & ceramics |
| **[ ]**  | Wood |
| **[ ]**  | Other (e.g., burlap, textile etc.) |
| **[ ]**  | Equipment manufacturing |  |
| **[ ]**  | Production of Bio/chemicals | **[ ]**  | Production of Bio/chemicalsProduction of food and feed processing aids, additives (e.g., flavorings, vitamins), gases and minerals.Production of bio-cultures and enzymes. |

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| **IFS certification - general** |
| **Different types of production sites (see IFS Food v8, Part 1, cl. 2.2.2)** |
| **Single production site**Note: A single production site is a site which is not centrally managed by a head office / central management, has only one legal entity and no decentralized structure(s). | **[ ]**  |
| **Multi-location production sites**Note: Multi-location production sites refer to a company with multiple production sites at different locations, which may have a head office / central management.1. Company with head office / central management
2. Company without head office / central management
 | **[ ]** **[ ]**  |
| **Multi-legal entity production site**1. If a production site has multiple legal entities at one physical location with the same scope.
2. If a production site has multiple legal entities at one physical location, but with different scopes
 | **[ ]** **[ ]**  |
| **Production site with decentralized structure(s)**Note: A decentralized structure is a facility (for example a workshop) owned by the company where part(s) of the processes and operations of the production site take place. | **[ ]**  |

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| **Necessary details according IFS Food certification** |
| **[ ]**  | Announced audit |
| **[ ]**  | Unannounced audit |
| **[ ]**  | It is allowed to mention in the certificate scope of IFS Food v8 the product name, when it falls under a geographical indication schemes (according to Regulation (EU) N° 1151/2012 and its amendments), e.g. PDO (Protected Designation of Origin)/PGI (Protected Geographical Indication)). As geographical indication schemes claims are not certified by the IFS Food Certification, a disclaimer is added on the certificate, under the scope “The geographical indication scheme “XXX” is an extrinsic quality of the product(s) but its assessment is not covered in the scope of the IFS Food Certification”.Please list all product(s), which fall(s) under the geographical indication schemes and should be covered in the IFS Food v8 audit:

|  |  |
| --- | --- |
| Product name | Geographical indication scheme |
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| Sanitary legal authorization numberIf not applicable, provide the Confirmation Letter by the authority.*Note: The European law (EU Regl 178/2002), a food Company must be registered “Art. 3, point 2“‘food business’ means any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing, and distribution of food”* |  |
| GS 1 GLN(s) |  |
| **Product scopes *(see PRODUCT EXAMPLES CHART on www.ifs-certification.com)*** |
| **[ ]**  | Red and white meat, poultry, and meat products |
| **[ ]**  | Fish and fish products |
| **[ ]**  | Egg and egg products |
| **[ ]**  | Dairy products |
| **[ ]**  | Fruit and vegetables |
| **[ ]**  | Grain products, cereals, industrial bakery and pastry, confectionary, snacks |
| **[ ]**  | Combined products |
| **[ ]**  | Beverages |
| **[ ]**  | Oils and fats |
| **[ ]**  | Dry goods, other ingredients, and supplements |
| **[ ]**  | Pet food |

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| **Technology scopes** |
| IFS processing step – including processing/ treating/ manipulation/ storing | Technology oriented classification which takes also into consideration product risks |
| **[ ]  P1** | Sterilization (e.g., cans) | **Sterilization (in final packaging) with the purpose to destroy pathogens**Sterilized (e.g., autoclaved) products in final packaging. |
| **[ ]  P2** | Thermal pasteurization, UHT/aseptic filling, hot fillingOther pasteurization techniques e.g., high pressure pasteurization, microwave | **Any heat treatment (or high pressure) with the purpose to reduce food safety hazards based on company´s HACCP plan** |
| **[ ]  P3** | Irradiation of food | **Processed products: Treatment with purpose to modify product and / or extend the shelf life and / or reduce food safety hazards by preservation techniques and other processing techniques**Exception: Irradiation is attributed to this category although aimed at the destruction of microorganisms. |
| **[ ]  P4** | Preserving: Salting, marinating, sugaring, acidifying/ pickling, curing, smoking, fermenting, etc. |
| **[ ]  P5** | Evaporation/dehydration, vacuum filtration, freeze drying, microfiltration (less than 10 μ mesh size)Note: Evaporation/dehydration (see Guidance on the allocation of IFS Food processing steps, www.ifs-certification.com)Water is removed with the aim to modify product and/or extend the shelf life and/or reduce food safety hazards. In this case, specific process equipment is needed, and respective control measures are applied to achieve a defined moisture content (e.g. heat tunnel, drying by induction, warm air tower, drying by microwave, etc.); e.g. pasta, milk (drum drying). |
| **[ ]  P6** | Freezing (at least –18 °C/0 °F) including storage quick freezing, cooling, chilling processes and respective cool storing | **Systems, treatments to maintain product integrity and/or safety**Treatment with purpose to maintain the quality and/or integrity of the products including treatments to remove contamination and/or prevent contamination. |
| **[ ]  P7** | Antimicrobial dipping/spraying, fumigation |
| **[ ]  P8** | Packing MAP, packing under vacuum | **Systems, treatments to prevent product contamination**P9 is applicable in any case when there are at least 2 procedures/ methods implemented in a company to guarantee product safety/product hygiene, e.g.:• disinfection of equipment + chilled room temperature (e.g., dissection of meat)• disinfection + special hygiene equipment for employees (e.g., hygiene sluice)• room with over-pressure + special hygiene equipment for employees (e.g., hygiene sluice),• air filtration + room with over-pressure. |
| **[ ]**  **P9** | Processes to prevent product contamination esp. microbiological contamination, by means of high hygiene control and / or specific infrastructure during handling, treatment and / or processing e.g., clean room technology, „white room “, (controlled working room temperature for food safety purpose, disinfection after cleaning, positive air pressure systems (e.g., filtration below 10 μ) |
| **[ ]  P10** | Specific separation techniques: e.g., filtration like reverse osmoses, use of active charcoal |
| **[ ]  P11** | Cooking, baking, bottling, brewing, fermentation (e.g., wine), drying, frying, roasting, extrusion, churningNote: Drying (see Guidance on the allocation of IFS Food processing steps, www.ifs-certification.com)This P step shall be selected only when drying is done without synthetically generated heat, e.g., by sunlight, e.g. fruits dried under the sun | **Any other manipulation, treatment, processing not being listed in A, B, C, D, E** |
| **[ ]  P12** | Coating, breading, battering, cutting, slicing, dicing, dismembering, mixing / blending, stuffing, slaughtering, sorting, manipulation, packaging, storing under controlled conditions (atmosphere) except temperature, labelling |
| **[ ]  P13** | Distillation, purification, steaming, damping, hydrogenating, milling |

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| **Necessary details according IFS Logistics certification** |
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| IFS logistics versionNote: u*sing IFS Logistic* version 3:* voluntary use from 1st of June 2024
* obligatory use from 1st of December 2024
 |  IFS Logistic version 2.3 |
|  IFS Logistic version 3 |
| Sanitary legal authorization numberIf not applicable, provide the Confirmation Letter by the authority.*Note: The European law (EU Regl 178/2002), a food Company must be registered “Art. 3, point 2“‘food business’ means any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution of food”* |  |
| **[ ]**  | Announced audit |
| **[ ]**  | Unannounced audit |
| **Size of the logistic premises in m2** |       |
| **Number of transport units involved** |       |
| **Number of storage units involved** |       |
| **Number of service providers**e.g. transport-, storage-, and/or parcel service providers etc. |       |
| **Decentralised structure**Off- site facility (e.g. dependent central warehouse(s), satellite depots / satellite warehouse, cross-docking platform, distribution hub) owned by the company where part(s) of logistics processing services and logistics service(s) of the site take place. It is under the management of the “main” site. Only partial activities/services take place there.Exclusion of a decentralized structure is allowed if it is for a specific product scope (e.g. dairy products handled on a cross-docking platform) and this product scope is not part of the audit scope. |      Address: |
| **Product scopes *(see PRODUCT EXAMPLES CHART on www.ifs-certification.com)*** |
| IFS Product Scopes |
| **[ ]**  | Food product |
| **[ ]**  | Non food product \*\*Non food product out of the logistics scope: • Resources – different conditions (solid, liquid and gas) • OTC and medicines under medical prescription • Explosive substances / munitions, etc. • Waste/litter • Logistics activities out of logistics scope: • processing of food or non-food products (except for logistics processing services allowed in the IFS Logistics scope as seen in Part 1 Chart 1) • importing and trading of goods (e.g. typical broker companies with purchasing activities) • transport of living animals • open product handling packaging (e.g. transfer of product from containers to maxi bags) |
| **[ ]**  | Feed *Note: Effective for IFS Logistics v3***In the logistics scope:**1. Products

 • Milling by-products – E.g., barley meal, maize meal, milo meal, oat meal, rice, wheat meal, wheat bran • Oilseeds and derivatives – E.g., coconut cake, cotton decorticated, cotton meal extracted, groundnut cake dec., groundnut meal extracted, linseed meal extracted, palm kernel cake expeller, palm kernel meal extracted, palm kernel (whole), rapeseed meal extracted, sesame meal expeller, soyabean meal extracted, soyabeans full fat, sunflower cake expeller, sunflower meal extracted.• Legumes – field beans, peas, lentils, locust beans.• Others - Brewers grains dried, citrus pulp, maize germ meal, maize gluten feed, maize gluten meal, maize straw, tapioca, minerals, beet molasses, rice bran, skim milk powder, sugar beet pulp (molasses), lignosulphonate, coconut meal, alfalfa meal, grass dried, wheat bran pellets, sunflowers seeds, sunflower seed meal, corn grains, corn fiber, cottonseeds, cotton stalk, cereals, mineral additives, vitamin additives, calcium carbonate, calcium phosphate, salt, oyster shell meal, corn germ residue. 1. Activities: packed product or loose product handling (storage or transport) without manipulation on open product.

**Out of the logistics scope:**1. Product example: e.g., animal by-products - blood meal, fat, feather meal, fish meal, meat meal, meat and bone meal, poultry by-product meal for livestock is out of logistics scope as this is considerably different in product composition and is governed by different legislative requirements. |
| **Logistics activities** *Note: Logistics processing activities can be only conducted when Storage activities applies* |
| **[ ]**  | Storage |
| **[ ]** Logistic processing services **[ ]** freezing/thawing processes under specific conditions **[ ]** ripening, under specific conditionsEffective from IFS Logistics v3 **[ ]** simple sorting of fruits and vegetables based on qualitative aspects **[ ]** packing of pre-packed food products **[ ]** labelling with regards to the application of existing labels on packed products intended for the final consumer |
| **[ ]**  | Transport |
| **[ ]**  | Organizing transport only, without owning transport units  |
| **[ ]**  | Offering short term storage and/or transport of the container on own container park |

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| **Necessary details according IFS Broker v3.2 certification** |
| Sanitary legal authorization numberIf not applicable, provide the Confirmation Letter by the authority.*Note: The European law (EU Regl 178/2002), a food Company must be registered “Art. 3, point 2“‘food business’ means any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution of food”* |  |
| **Product scopes *(see PRODUCT EXAMPLES CHART on www.ifs-certification.com)*** |
| **[ ]**  | Red and white meat, poultry and meat products |
| **[ ]**  | Fish and fish products |
| **[ ]**  | Egg and egg products |
| **[ ]**  | Dairy products |
| **[ ]**  | Fruit and vegetables |
| **[ ]**  | Grain products, cereals, industrial bakery and pastry, confectionary, snacks |
| **[ ]**  | Combined products |
| **[ ]**  | Beverages |
| **[ ]**  | Oils and fats |
| **[ ]**  | Dry goods, other ingredients and supplements |
| **[ ]**  | Pet food |
| **Type of Broker services** |
| **[ ]**  | Supplier selection |
| **[ ]**  | Product development (own (Broker), brands or customer branded products |
| **[ ]**  | Organization of logistics activities |
| **[ ]**  | Others (please describe) |
|       |
| **The number of origin and destination countries the broker is trading with**(Note: EU is counted with 1 origin/destination country) |
| **[ ]**  |  |
| **[ ]**  |  |
| **[ ]**  |  |
| **[ ]**  |  |
| **The number of deviations and non-conformities found in the previous audit** |
| **[ ]**  | Number of deviations (grading B, C, D):  |
| **[ ]**  | Number of non-conformities (Major/KO):  |
| **Trading of** |
| **[ ]**  | Food from animal origin (product scopes 1, 2, 3, 4, 7 and/or 11) |
| **[ ]**  | Food from no animal origin (product scopes 5, 6, 8, 9 and/or 10) |
| **Products, which are allocated to the IFS HPC Standard (Household and Personal Care) or the IFS PACsecure (packaging), cannot be offered!** |

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| **Necessary details according BRCGS Food certification** |
| **[ ]**  | Announced audit |
| **[ ]**  | Unannounced audit |
| **Product categories** |
| **[ ]**  | Raw red meat |
| **[ ]**  | Raw poultry |
| **[ ]**  | Raw prepared products (meat and vegetarian) |
| **[ ]**  | Raw fish products |
| **[ ]**  | Fruit, vegetables and nuts |
| **[ ]**  | Prepared fruit, vegetables and nuts |
| **[ ]**  | Dairy, liquid egg |
| **[ ]**  | Cooked meat/fish products |
| **[ ]**  | Raw cured and/or fermented meat and fish |
| **[ ]**  | Ready meals and sandwiches, ready-to-eat desserts |
| **[ ]**  | Low/high acid in cans/glass/plastic containers |
| **[ ]**  | Beverages |
| **[ ]**  | Alcoholic drinks and fermented/brewed products |
| **[ ]**  | Bakery |
| **[ ]**  | Dried foods and ingredients |
| **[ ]**  | Confectionery |
| **[ ]**  | Cereals and snacks |
| **[ ]**  | Oils and fats |
| **Number of HACCP plans**The number of HACCP plan included within scope –a HACCP plan corresponds to a family of products with similar hazards and similar production technology. |       |
| **Size of the manufacturing and storage facilities [m2]**Size of the manufacturing facility - including onsite storage facilities. |       |
| **Additional Voluntary Modules (AVMs)**The Standard has been designed to enable the addition of voluntary modules to the routine audit. Please see additional information in the standard or on the homepage www.brcgs.com. |       |

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| **Necessary details according BRCGS packaging certification** |
| **[ ]**  | Announced audit |
| **[ ]**  | Unannounced audit |
| **Manufacturing categories** |
| **[ ]**  | Glass manufacture and formingGlass bottles, jars and pots, decanters and glass closures, tumblers, ampoules, ceramic bottles, jars and decanters**Typical manufacturing techniques:*** Blow and blow
* Press and blow
* Extrusion of ampoules
* Forming and firing of ceramic bottles, jars or decanters
 |
| **[ ]**  | **Paper making and conversion**Paper, board and liner, corrugated board, paper bags and sacks, paper labels, tags and neck collars, solid and corrugated board cartons and sleeves, liquid-containing cartons, layer pads, corrugated cases, trays and fitments, pulp and bagasse, fiber-based trays, paper containers, paper cups, spirally wound tubes, cutting, creasing and gluing of corrugated, sheet or reel-fed paper and board* Pulp to sheet or web, or conversion of sheet or web-fed paper where no printing operations take place (printing activities are additional process steps).
 |
| **[ ]**  | **Metal forming**Tinplate, tinplate and aluminum containers, cans, and aerosol containers, tubes, closures (RO/ROPP and crowns), aluminum foil, foil trays and containers* Smelting of raw materials into aluminum, steel, or tin, AND conversion of those materials into packaging containers/materials.
 |
| **[ ]**  | **Rigid plastics forming**Bottles and jars, caps and closures, tubes, preforms, injection-moulded components, thermoformed trays, tubs and pots, buckets and pails, bulk containers, in-mould labelled containers* Forming of resin into rigid plastic packaging materials which may undergo print/decoration.
 |
| **[ ]**  | **Flexible plastics manufacture**Cast and blown plastic film, including vacuum metallized films and labels, multi-ply laminates of combinations of paper, plastics and aluminum foil, flexible intermediate bulk containers, regenerated cellulose film, plastic bags, pouches and sachets, non-edible casings* Forming of resin into flexible plastic packaging materials, AND laminating of multi-material layers into one layer which may undergo print/decoration.
 |
| **[ ]**  | **Other manufacturing**Pallets, boxes and crates, decorative wooden boxes, wood for food and cosmetic use, wooden utensils (e.g. for lollipops), natural cork, rubber, hessian sacks, jute products, woven string (plastic or cotton), strings for tea bags or meatpacking.* This category will encapsulate the manufacture of those materials not able to be classified into other categories.
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| **[ ]**  | **Print processes**Any packaging material which is printed without pre- or post-print conversion and using the following print processes flexographic, lithographic, gravure, letterpress (and offset), screen, tampo or digital print, decoration by hot or cold stamping/blocking.Any post printing conversion, such as cutting/creasing and gluing of folded cartons, is considered part of print processes, as printed packaging materials are typically converted further once printed. Specify printing technologies used at the site. |
| **[ ]**  | **Chemical processes**Essentially, the manufacture of raw materials used in the printing and conversion of other packaging materials. This includes the manufacture of: * Resins
* Adhesives
* Inks, varnishes and coatings
 |
| **Examples of scopes and typical numbers of HARA plans for BRCGS Packaging:** |
| The manufacture of premium flint, standard and colored glassware in wide mouth and narrow neck formats for the food and beverages industries by blow-blow and wide and narrow neck press blow. Print and labelling as required. *Applicable manufacturing categories are 01 glass manufacture, 07 print processes. Labelling is considered decoration but print processes is not applicable as print activity occurs elsewhere.* **Typical number of HARA Plans = 1-2**(Printed/decorated products; unprinted/undecorated products) |
| Die-cutting and folding and gluing corrugated trays for fruits and vegetables. Die-cutting and flexo printing corrugated cases for food products. *Applicable manufacturing categories are 02 paper making, 07 print processes. Both are required as some products, not all are not printed, papermaking is applicable where no print processes are carried out.* **Typical number of HARA Plans = 2-3**(trays for fruits and vegetables; printed cases for food products; unprinted cases for food) |
| Impact extrusion and offset print or labelling of aluminum flexible tubes for hand creams and other personal care products. *Applicable manufacturing categories are 03 metal forming, 07 print processes.* **Typical number of HARA Plans = 1-2**(printed/decorated aluminum flexible tubes)  |
| Injection moulding of tubs and handled pails with in-mould labelling, for use with food, and toy products *Applicable manufacturing categories are 04 rigid plastics*.**Typical number of HARA Plans = 1-2** |
| Lamination of multilayers films (paper, aluminum, polymer), rotogravure printing, and slitting for food contact packaging. Materials involved PA, PE, PP, PET , EVOH, Aluminum, paper.*Applicable manufacturing categories are 05 flexible plastics manufacture, 07 print processes.* **Typical number of HARA Plans = 1-2** |
| Manufacture of bamboo containers for fresh fish products and food service.*Applicable manufacturing category is 06 other manufacturing.***Typical number of HARA Plans = 1-2** |
| Printing and conversion of paper sheet into papers for bakeries. *Applicable manufacturing categories are 02 papermaking and conversion 07 print processes.***Typical number of HARA Plans = 1-2**  |
| **The number of hazard analysis and risk assessment (HARA) plans within scope** A HARA plan corresponds to a family of products with similar hazards and similar manufacturing technology. |       |
| **Size of the manufacturing and storage facilities [m2]**Buildings AND any external covered or uncovered storage areas. |       |
| **Additional Voluntary Modules (AVMs)**The Standard has been designed to enable the addition of voluntary modules to the routine audit. Please see additional information in the standard or on the homepage www.brcgs.com. |       |
| **Single use disposable products**see BRCGS Packaging Materials v7, Part I, *chapter Products, packaging materials, raw materials*Some packaging manufacturing sites also manufacture disposable plastic and paper products for use in the food service sector. When including single use disposal products in the scope of certification for a site, the following requirements must be met:  | **[ ]** Site must be predominantly producing packaging materials at least 70% by volume.**[ ]** Site is predominantly producing packaging materials less than 70% by volume. In this case single use disposal  products cannot be included in the scope of certification.**[ ]** Site does not manufacture single use disposable products. |